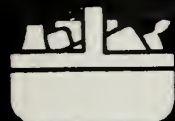


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MAKING GOOD COFFEE - GENERAL

Information from Bureau of Home Economics, USDA)

1. Use freshly ground coffee. Coffee loses flavor after being ground. Buy only enough to last few days. Keep stored in cool place.

2. Use correct grind for each type of coffee maker.

3. Amount used depends on strength desired. One to two tablespoons per cup, depending on taste.

4. Never boil coffee. Boiling brings out bitterness.

5. Preserve flavor while cooking by plugging pouring spout and keeping lid on tight.

6. Wash coffee pot thoroughly after each use. (over)

Boiled or steeped coffee - pour boiling water over grounds, let steep for five minutes. Simmer but do not boil. Use medium grind.

Percolated coffee - starting with cold water, perc $2\frac{1}{2}$ - 3 minutes for each cup; starting with boiling water, perc 1 - $1\frac{1}{2}$ minutes per cup. Use medium grind.

Drip or filtered coffee - preheat lower compartment. Pour boiling water over grounds, serve when filtered through. Use fine grind.

BUYING POTS - get strong, durable material: stone, glass, china retain heat well, but less durable than aluminum, steel, or enamel; look for simple design, with large top for easy cleaning, large pouring spout, tight fitting lid.

CONSUMERS' COUNSEL DIVISION

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U. S. DEPARTMENT OF AGRICULTURE, WASHINGTON, D. C.